

# DINNERLY



## Mexi-Beef Pita Pockets with Creamy Cabbage Slaw



25 minutes



2 Servings

Filled with Mexican-spiced beef, sweet capsicum and onion, these warm pita pockets are the ultimate no-fuss dinner. Pair with a creamy cabbage slaw.



## WHAT WE SEND

- 1 onion
- 1 red capsicum
- 200g cabbage
- 2 pita pockets<sup>1</sup>
- beef mince
- 5g Mexican spice blend<sup>17</sup>

## WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1 tbs tomato sauce
- 2 tbs mayonnaise<sup>3</sup>

## TOOLS

- mandoline (optional)
- oven tray
- foil
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 925kcal, Fat 49.5g, Carbs 64.5g, Proteins 50.5g



### 1. Prep ingredients

Preheat the oven to 200C. Thinly slice the **onion** and **capsicum**. Thinly slice the **cabbage** with a sharp knife or mandoline. Crush or finely chop **2 garlic cloves**.



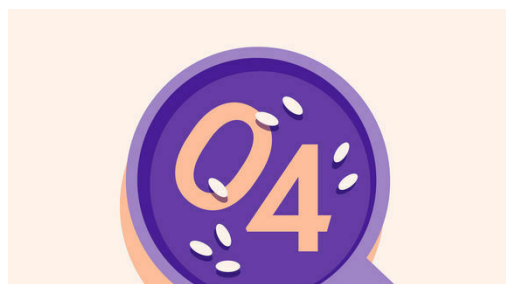
### 2. Warm pitas

Halve the **pitas** to form 4 pockets, put in a single layer on an oven tray and cover with foil. Heat in the oven for 10 mins or until softened and warmed through.



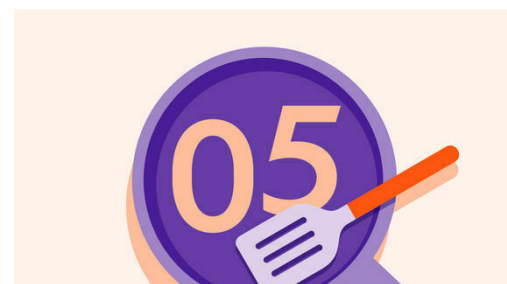
### 3. Brown beef

Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over medium heat. Cook the **onion** and **capsicum**, stirring occasionally, for 7 mins or until softened. Remove from the pan. Increase the heat to high and cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned.



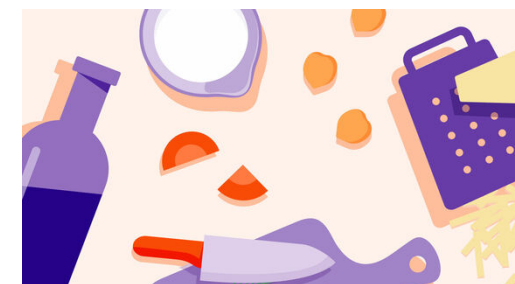
### 4. Add spices

Add the **capsicum mixture**, **garlic**, **Mexican spice blend** (see Make it yours) and **1 tbs tomato sauce** to the beef and cook, stirring, for 1 min or until fragrant. Taste, then season with **salt and pepper**. Remove the pan from the heat.



### 5. Serve up

Combine **2 tbs mayonnaise** and **1 tbs water** in a large bowl and season with **salt and pepper**. Add the **cabbage** and toss to coat. Fill the **pita pockets** with the **beef mixture**. Divide the pita pockets and **slaw** among plates and enjoy!



### 6. Make it yours

The Mexican spice blend contains chilli, so if you don't like too much heat, reduce to taste.